

HORNS GATAN

KVARTERSKROG & BARSERVERING

LUNCH SERVING UNTIL 3 P.M

Plat du jour 145

Monday

Potato pancakes with crispy fried pork, clarified butter & lingonberries

Tuesday

Creamy fish stew with baked fennel, potatoes, aioli & croutons

Wednesday

Salisbury steak with onion sauce, pickles, raw scrambled
blackcurrants & mashed potatoes

Thursday

Crispy side of pork with barbeque glaze, coleslaw & roasted potatoes

Friday

Oven-roasted chicken, tzatziki, smoked broccoli & roasted baked potatoes

Vegetarian of the week

Roasted celeriac, ricotta cream, frisee salad, baked onion, sun-dried
tomato pesto and fried black cabbage

Bread serving

Bread on a skewer with whipped butter 20

"Lilla starkölslunchen" – when life feels à la carte

We serve a glass on foot & a jug of beer filled with "Melleruds utmärkta pilsner
With that we'll serve a grilled veal schnitzel with herb and garlic butter, sweet
peas & potato wedges
299 kr inc a jug of ice cold beer

À la carte

For those of you who have a little more time or just want to treat yourself

Snacks & small bites

Crispy garlic bread with grated parmesan 75
Fried corn with creamy kimchi 125
Toast "bikini" on sobrasada & chèvre 135

Traditional cheese craftsmanship from Italy

Served with a bit of grated tomato, basil & olive oil
Burrata 145
Buffalo mozzarella 135

Starters warm & cold

Green asparagus with poached egg, browned-butter hollandaise, Spanish ham 195
Deep-fried calamares with lemon & aioli 145
Spanish ham from Grand Gourmet in thin slices with salty, sweet & spicy melon ...165

Breakfast for champions – served the whole day

Crispy toast with fried egg & a Bloody Mary 199

Continuation>

Ask us about allergies!



Carpaccio – dishes in thin slices to love

Blackened vitello tonnato.....175
Seared tuna with lime-marinated cucumber, sesame mayonnaise & cilantro.....165
Toast M Eriksson on beef with peccorino, egg yolk & smoked roe.....65

Salad

Blackened tuna with fennel seeds, boiled egg, creamy potato salad with dijonaise, olives, capers & snap beans255
Grilled chicken skewer with Southern European pearl couscous salad, pickled chilli & lime yogurt235

Omelette – always on the menu

Omelette plain with a green salad.....165
Omelette with smoked salmon & horseradish cream199
Omelette with smoked ham, spinach & parmesan199
French fries45

We love fresh spaghetti!

Pasta Marsala with cream, marsala wine, fried sage & herb crisp.....245
Cacio e pepe with parmesan & blanched pepper.....225
Pasta Puttanescahot tomato sauce, olives, caper & anchovies245

Mains

Butter-fried gnocchi with zucchini, fried black kale, roasted seeds, and rosemary topped generously with Parmesan.....225
Swedish hash brown with classic condiments & 50g roe or seaweed caviar255/225
Steak tartar with truffle mayonnaise, pickled shallots, hazelnuts, Jerusalem artichoke & french fries.....249
Steak tartar with beetroots, capers, shallots, dijon mustard, egg yolk & fries.....249
Meatballs on veal with potato purée, cream sauce, lingonberries & pickled cucumber235
Char with sautéed summer vegetables, asparagus beurre blanc, dill oil, crispy leek & fennel crudité.....279

From the grill

Grilled entrecôte 250 grams with haricot verts, béarnaise sauce & french fries299

Hornsgatan's cheese platter – a classic that works before, during or after dinner

Assorted cheeses with crackers, grapes, radishes & sweet marmelade.....155 / 265

Desserts

Rhubarb & strawberry pie with vanilla ice cream105
Passion fruit sorbet.....75
Swedish strawberries tossed in mint served with vanilla ice cream & crispy flarn110
Crème brûlée110

Something sweet – perfect for your coffee

Chocolate sardines.....45
Chocolate truffle.....40
Chocolate ball rolled in coconut.....45